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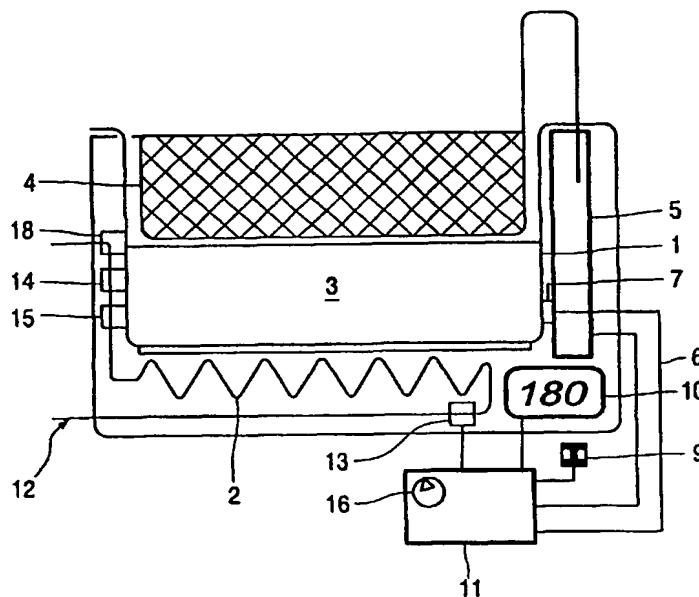
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(54) Title: DEEP FAT FRYER WITH IMPROVED TEMPERATURE CONTROL



(57) Abstract: A deep fat fryer has a control system (11) connected to a temperature sensor circuit (6) and to a heater control (13) for thermostatically activating a heating element (2) in response to a temperature signal from a temperature sensor circuit (6) representing a temperature at or below a lower limit value and deactivating the heating element (2) in response to a temperature signal representing a temperature at or above an upper limit value. The control system (11) is further adapted for, if the heating element (2) is active, generating the food lowering command signal in response to a temperature signal from the temperature sensor circuit (6) representing a predetermined sensed temperature below the upper limit value.

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